



HEADQUARTERS, UNITED STATES FORCES, KOREA

UNIT #15237

APO AP 96205-5237

REPLY TO
ATTENTION OF:

25 AUG 2008

FKCS

MEMORANDUM FOR SEE DISTRIBUTION

SUBJECT: US Forces Korea (USFK) Command Policy Letter #46, Food Safety, Security and Sanitation

1. This policy supersedes USFK Policy Memorandum #46, Food Safety, Security and Sanitation dated 22 Jan 08. It shall remain in effect until rescinded or superseded.

2. References.

- a. DoD Manual 1338.10-M, Manual for the Department of Defense Food Service Program, 23 March 1990.
- b. MIL-STD 3006A, DoD Standard Practice: Sanitation Requirements for Food Establishments, 7 June 2002.
- c. DoD Directive 6400.4, DoD Veterinary Services Program, 24 November 2003.
- d. Army Regulation (AR) 40-657/Navy Supply System Command (NAVSUP) 4355.4H/Marine Corps Orders "P" Directive (MCO P) 10110.3 1H, Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service, 21 January 2005.
- e. Air Force Instruction (AFI) 48-116, Food Safety Program, 17 March 2004.
- f. Navy Supply System Command Publication (NAVSUP) P-486, Food Service Management, January 2004.
- g. Technical Bulletin (TB) MED 530, Occupational and Environmental Health: Food Sanitation, 30 October 2002.
- h. Food, Drug and Agriculture Food Code with Department of Defense, Veterinary Services Activity Supplement, 1 April 2006.
- i. USFK Regulation 690-1, Regulations and Procedures-Korean Nationals, 4 October 2007

3. Food safety, security and sanitation are critical Force Protection and public health considerations for USFK personnel. The importance of observing proper sanitation standards in conducting food service operations is crucial to preventing outbreaks of foodborne illness within USFK. Food service sanitation measures ensure a safe, secure,

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and sanitary environment by establishing responsibilities and requirements for food service facilities per references (a) through (i).

4. USFK food service sanitation standards are established in accordance with references (a) through (i) and federal health regulations. These standards apply to all USFK food service operations, regardless of facility size and duration of the food service operation, and areas under USFK control, including the Army and Air Force Exchange Service (AAFES) and Non-Appropriated Fund (NAF) activities, mobile canteens and/or snack trucks servicing USFK installations, Korean Augmentation To the U.S. Army (KATUSA) Snack Bars and other Snack Bar operations, contracted and volunteer food service personnel, civilian food caterers providing food to USFK installations, and food sold in conjunction with festivals and other activities sponsored by Morale, Welfare and Recreation (MWR), Department of Defense Dependents Schools-Korea (DoDDS-K), and IMCOM garrisons. The health and work habits of personnel who prepare and serve food are a crucial link in the spread of foodborne illnesses. The following are common deficiencies noted throughout USFK facilities. Although not all inclusive to meet the food safety, security and sanitation standards established by references (a) through (i), these items will be strictly enforced to ensure high quality sanitary practices at all USFK food service facilities in order to reduce the risk and incidence of foodborne illness.

a. Food Service Personnel/Employees - Personnel working in food preparation and food handling areas will be qualified and trained to prepare and handle foods, maintain a high degree of personal cleanliness, and conform to good hygiene practices while on duty. These practices include: wearing clean garments, employing effective hair restraints (i.e., hairnet or hat), and keeping fingernails clean and trimmed (not extending beyond the fingertip). Additionally, with the exception of plain wedding bands and medical alert bracelets, food service personnel will not wear jewelry such as bracelets, watches, or other similar items while preparing or handling food. Also, personnel will thoroughly wash their hands and all exposed portions of their arms at the beginning of duty, after using toilet facilities, after using tobacco, between handling raw and cooked foods, and in any instance where contamination may occur. Furthermore, food service personnel will not chew gum, eat food, or use tobacco in any form, while engaged in food preparation or service, and they will wear clean food handler's latex or plastic gloves, and use clean food service utensils when handling and serving food that will not receive further cooking. Food service personnel will wash their hands and change their gloves when the gloves become soiled and/or in between the preparation of potentially hazardous food and other food items in order to prevent cross contamination.

b. Health Screening Exams for Food Service Personnel/Employees - Food service personnel will obtain an initial health screening examination before assuming food service duties to ensure they do not have any medical conditions or infections that could result in the transfer of pathogens to food per reference (i). Health screening exams will include, but are not limited to: a Purified Protein Derivative (PPD) Tuberculosis skin test; food handler questionnaire; a visual inspection of the arms, hands, and face for any open cuts, lesions, or purulent acne; and a review of the individual's medical records. The proof of initial examination will be filed in each member's training records. Food service personnel who become ill or have cuts and/or infectious lesions (such as acne or boils on exposed portions of their bodies) will report to a competent medical authority for an evaluation to determine if

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and when they can return to their duties. Additionally, per reference (i), food service personnel will receive a medical screening prior to resuming their food handling duties, after an absence from food service responsibilities for 30 days or more, and during local foodborne or waterborne illness outbreaks; and they will receive periodic medical examinations based upon their job descriptions (e.g. annual examination for food handlers working at child development centers, hospitals, and dining facility duties; and triennial for all other food handlers).

c. Training and Certificate Requirements - Food service personnel, to include contracted employees, will receive a minimum of 6 to 8-hours of introductory food safety and sanitation training, and a minimum 4-hours of annual food safety and sanitation refresher training. New food service employees will receive the 6 to 8-hour introductory training within 30 days of commencing food service duties. All training will be conducted by qualified food sanitation/food safety instructors. A Food Handler/Food Safety Training Certificate is required for all food service personnel that prepare and handle food, and will be provided to individuals that complete the required introductory and annual refresher training programs. Contractors will provide a copy of the training certificate to the manager of the USFK-operated food service facility at the commencement of the contract. The certificate will be kept on file and made available to inspectors during sanitation audits.

d. Sanitation Audits - Regularly scheduled and unscheduled sanitation audits will be conducted on all food establishments within USFK, per references (a) through (i). Sanitation audits may be conducted on a monthly basis, however, all food establishments within USFK will be audited at least once each quarter by a competent public health authority designated by the Command Surgeon.

e. Hand Washing Facility - A convenient hand washing facility will be available for food service employee hand washing. This facility will consist of warm running water, hand soap distributed by a soap dispenser, nail brush, and individual paper towels. This facility may be of a field expedient design. A sign will be prominently posted in both English and Korean indicating the location of the hand washing facility and proper hand washing guidelines to be followed by food service workers.

5. In addition to meeting the standards established by references (a) through (i), food vendors (contract or volunteer) operating temporary food establishments supporting MWR, DoDDS-K, and IMCOM garrison activities are required to submit a formal request to operate a temporary food facility. This request will be submitted to the appropriate Installation Commander and will contain all food service personnel who will be utilized, verification of their food service training and medical screening, and verification of a satisfactory facility audit conducted within 30 days prior to beginning food service operations on any USFK Installation.

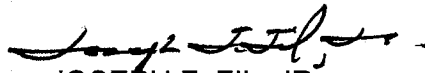
6. USFK Veterinary Services is responsible for maintaining the DoD Directory of Sanitarily Approved Food Establishments for armed forces procurement in Korea. All establishments serving food on USFK installations will buy foods only from this directory, <http://vets.amedd.army.mil/vetcomldirectow.htm>. Commercial food establishments and distributors are subject to sanitation approval and surveillance as deemed necessary by the DoD Veterinary authority or appropriate Air Force Public Health authority per reference (c). Compliance to these standards will promote a safe and secure food supply.

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7. USFK Commanders and leaders with food establishments under their control are responsible for ensuring implementation and maintenance of all requirements established in this policy letter. Commanders will issue directives as necessary to implement this guidance. Military and civilian managers of clubs, snack bars, and vending and exchange facilities on USFK installations will ensure compliance with this policy.

8. Questions regarding this policy letter should be referred to the USFK Office of the Command Surgeon, DSN 724-3 144; E-mail: fksg;@korea.army.mil .



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